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Turkey

Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report for Turkey Updated 2009

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Report Highlights:

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Turkey is in the process of harmonizing its laws with those of the European Union. Regulations are often published or amended without notification to the relevant industry or the WTO. Therefore, exporters must work closely with importers to ensure that all requirements are met. For certain products, importers are routinely asked for documents stating that products are “fit for human consumption” or “freely sold in the United States”.

Section I. Food Laws:

The regulations on food and agricultural products are generally prepared and published by the Ministry of Agriculture and Rural Affairs (MARA). However, there are also regulations published by other Ministries, such as the Ministry of Finance and the Ministry of Health. Most Turkish agriculture-related regulations, laws, communiqués, directives, and notifications are available on the website of the General Directorate of Protection and Control (GDPC) of MARA: www.kkgm.gov.tr. Some of the regulations have an English translation available on the same website. The legal

infrastructure of agriculture is mainly based on communiqués rather than on laws. The reason for this is that the Turkish constitutional system does not allow laws to be adopted, amended or abolished easily. Therefore governments have traditionally preferred to publish communiqués. Currently, the main target of Turkish food and agriculture policy is to harmonize the related laws and regulations with the EU *acquis communautaire*. Sometimes it appears that this concern overwhelms other concerns such as national interest and farmers' interests. Moreover, the Turkish government only rarely informs the public or international bodies such as the WTO about possible or actual regulation changes. In addition, the same regulations can be applied inconsistently by different provincial directorates and at different times.

Currently Turkey's principle law governing food is the *Production, Consumption and Inspection of Food Law*, number 5179. This law has been in force since May 27, 2004, when it replaced the June 24, 1995, regulation number 22327. The purpose of the current law, as outlined in its first article, is to ensure food safety & the hygienic production of all food products and food packaging materials, to protect public health, to establish the minimum technical and hygienic criteria for food producers, and to set forth the principles of monitoring production and distribution. The law amends the framework of the Turkish Food Codex which covers the analysis methods of monitoring the quality and hygiene standards of foods, additives, aroma materials, pesticides, and the rules for packaging, storing, and forwarding in a way to establish further adaptation to the European Union regulations. This law has resulted in the creation of the National Food Codex Commission whose responsibility is to prepare, review and approve all changes to the Turkish Food Codex, including those changes that take place through EU harmonization. There are currently 25 sub-committees working on specific revisions to various aspects of the Turkish Food Codex.

In addition to the 2004 Food Law, the Turkish food industry and food imports are primarily regulated by several other related laws and regulations: the November 16, 1997, *Turkish Food Codex*, the June 8, 1998 *Food Regulation* and a September 1, 2003 Notification related to the control processes during the import phase and the approval of the Control Document (import license) of the packaging materials that are in contact with food and food materials. The current Turkish Food Codex and all amendments, new regulations, notifications, are available at the GDPC website. In addition, bulk or semi-processed plant materials and meat and dairy products are subject to *Plant Quarantine Law* (Law No: 6968) and *Animal Health Law* (Law No: 3285). The Plant Quarantine Law is in force since 1957, and in 2003 it was amended by regulation to ensure EU harmonization. The most recent version of the law can be found at: <http://www.kkgm.gov.tr/regulation/regulations.html> and an explanation can also be found in GAIN TU7007.

The majority of food and non-food imports require what Turkey calls a "control certificate". A control certificate is in essence an import license. It is granted to the importer at the discretion of the import officials. As per the *Standardization in Foreign Trade Communiqué* of January 17 2007, the import process for each product begins with an application for issuance of a control certificate. The process is described in Communiqué No. 2003/31, which is posted online, in English, at: http://www.kkgm.gov.tr/regulation/com/Com_Approval.html

All food products for which a control certificate is required are listed with the HS customs codes in the second and the third Article of Communiqué 2007/21 and in Annex-IVA of the *Communiqué on Standardization in Foreign Trade*. These products include cereals, milling industry products, oilseeds, animal and vegetable fats, residues, dairy and fish products, live trees and other plants. A few food products such as coffee, natural gums, vegetable saps and extracts, vegetable waxes, and cocoa are not required to have a control certificate prior to import, but should have the necessary documents to be cleared from customs. Products that don't need a control certificate are listed in Annex-IVB of the same Communiqué. For processed products, these certificates are required for each shipment.

Most recently in December 2008, the *Communiqué on Standardization in Foreign Trade for Import Products* was published by the GDPC. This further defined some of the procedures for obtaining control certificates and for determining expiration dates of the control certificates. Accordingly, the control certificates are valid for a period of between 4 and 12 months, depending on the product. The communiqué in Turkish can be found at: <http://www.kkgm.gov.tr/teblig/2009-5.html>. Control certificates are sometimes used as an instrument to deny or delay the importation of some products.

While many U.S. foods are imported into Turkey without problems, some U.S. companies have encountered difficulty complying with demands from import officials for certificates that are not normally issued in the United States. For example, sometimes port officials ask for certificates with the wording "safe for human consumption" or "freely sold in the United States" but the U.S. FDA will not normally write these statements on their export certificates. Sometimes

exporters can get Certificates of Free Sale at their state level department of agriculture, department of health, or other local offices. Requirements and standards for some imported foods may be stricter than both those currently applied in the EU and those applied to domestically produced products. Pet foods are one example. The Turkish food law requires that products be inspected at the point of entry as well as at the wholesale and retail levels.

Turkey previously had domestic purchase requirements for rice imports, however these domestic purchase requirements have been removed following the 2007 decision by the WTO's Dispute Settlement Panel.

Section II. Labeling Requirements:

A. General Requirements

The communiqué regulating the packaging and labeling of food materials is dated August 25, 2002 and numbered 2002/58. This regulation was prepared within the framework of harmonization with the EU Directives 2000/13/EEC on the Labeling, Presentation and Advertising of Foodstuffs, 90/496/EEC Directive on Nutrition Labeling of Foodstuffs, and Directive 80/232/EEC on the approximation of the laws of the member states relating to the ranges of nominal quantities and nominal capacities permitted for certain prepackaged products. This regulation was amended once in 2004 and twice in 2006.

On December 4, 2008, the GDPC published changes to the Turkish Food Codex Regulations on General Labeling and Nutritional Labeling of Food Products for comments. GDPC is currently refining the comments and it noted that the final communiqué will be ready by the end of 2009. The proposed contents of this communiqué include changes to the definition of the terms “nutrient items”, “nutritional declaration”, “bioactive component”, “health declaration”, “probiotic microorganism”, and “serving size”. The proposed communiqué also contains changes to: nutritional declaration criteria about food components such as (low energy without energy, low fat non fat etc.), sizes of food servings, and labeling format. An unofficial translation of the announcement is in FAS GAIN report TU8044 and is available on the FAS website, www.fas.usda.gov.

Every food product in the market has to be labeled clearly, completely and accurately in the Turkish language. An imported food item, however, may arrive in its original package, but a permanent ‘sticker’ label, in Turkish, must be attached to the package before it is marketed. Other languages in addition to Turkish may also appear. Labeling requirements are enforced by the Ministry of Agriculture and local municipality officials. This regulation sets forth in detail, under what circumstances a food product can be labeled, for example, as “light”, or “no sugar” or how the vitamin and mineral information should be stated. The regulation also details what warnings should be indicated under what contents.

The following information must be printed on all food labels, imported or domestic:

- Name and brand of product
- Name and address of producing, packaging and importing companies
- Production batch number and date
- Place of Production and Country of Origin
- Expiration date/shelf life (see below)
- Nutrition and caloric values
- Net weight/volume
- List of ingredients and additives
- Ministry of Agriculture production or import license number/and date
- Storage, preparation and usage instructions when needed
- Name and type of packing material
- Special warnings, if appropriate
- Percentage of alcohol (if the product contains more than 1.2 percent alcohol)

If the product has a shelf life of less than three months, it must include the day/month/year of expiration, if the shelf life is more than three months but less than eighteen, the month and year are required and if the shelf life is more than three

years, only the year is required. In the case of fruits and vegetables, which might be sold in bins or open stands, labels are required on the exterior of bulk packaging. Another regulation requires that labels for fruit beverages specify whether the product contains fruit juice (90-100% concentration), nectar (20-50% concentration), or fruit drinks (up to 10% concentration). Also, the communiqué 2007/26 on Non-Alcoholic Beverages details the labeling requirements of fruit juices, aromatized drinks, syrups, juice powders, natural mineral waters, sodas, tonics and aromatized waters.

There are several regulations regarding labeling which require information on product content. In 2004, the vitamin and mineral claim in liquid food products was amended from 7.5 percent of the reference nutrition value in 100 ml to 15 percent. The regulation also encompasses the net weight/volume chart detailed for various products. The Turkish Food Codex prohibits the inclusion of statements like "prevents or cures disease" on labels. In 2006, this article was amended and this prohibition was extended to the promotion and advertisement of the food products. For example, an imported product whose label said "America's #1 Choice!" could not be sold until this language was stickered over—despite the manufacturer's willingness to back up the claim. Several regulations have been published about energy drinks and the import specifications have changed often. A regulation released in April 2005 modified the energy drinks regulation and limited the caffeine levels to 320 mg per liter and required health warnings on the label. On October 2006, another directive numbered 2006/47 lowered the caffeine level to 150 mg per liter, and required the labels to indicate a "Nutrition Facts" chart. Also with this regulation, it is now required to indicate on the labels of energy drinks, "Should not be consumed by mixing with alcohol. This is not a sports drink. Not more than 500 ml should be consumed per day. It is not recommended for children under 18, elderly, diabetics, pregnant or breastfeeding women, or people sensitive to caffeine".

A regulation published on April 6, 2005, requires that imported wine and alcoholic beverages have a Turkish label attached to the container during production or prior to arrival to Turkey. On March 17, 2007, the Ministry of Finance published a communiqué in the Official Gazette, which entered into force on June 15. This new communiqué required that a banderol be attached on the labels of all domestically produced or imported tobacco and alcoholic products, except for beer. For beer, there must be a code identifying the production facility on the label. This regulation was put into force mainly to prevent smuggling, which had recently increased due to very high taxes. Also there is a special consumption tax of 63 percent for beers prepared with malt. The complete English translation of this regulation is available in FAS GAIN report TU7026, which can be found on the FAS website, www.fas.usda.gov.

B. Requirements Specific to Nutritional Labeling

Items that are suitable for individuals that have metabolic or digestive disorders and special physiological conditions can use "diet" on the label according to the regulation dated April 22, 2002. MARA updated its regulations related to nutritional labeling on August 25, 2002. Nutritional labeling is only required if the product is for a particular nutritional or dietary requirement (such as diabetic) and if it is modified for that purpose. Nutritional values (by 100 gr. measures) must be included on labels for locally produced and imported nutritional products. Nutritional values should include protein, carbohydrate and fat content of the product. If the energy and/or fat content of a product is reduced by twenty-five percent, the word "reduced" or "light" may be printed on the label. The standard U.S. nutritional fact panel may be included on the label, but cannot replace the locally required information. Disputes regarding health claims in food should be submitted to the Ministry of Agriculture.

Section III. Packaging and Container Regulations:

The Turkish Ministry of Agriculture is responsible for setting and imposing regulations for packaging and containers that may come into contact with food. Turkish food packing material regulations were revised on Sept. 1, 2003, and most recently through a series of notifications on July 4, 2005. The importation of some food packaging materials may require an import license. According to the regulations, in each case a health certificate is required from a public authority i.e., State Department of Public Health. In some cases the Ministry also accepts a "Certificate of Free Sale". It is imperative to check with the importer to determine what language is required and accepted. Turkish regulations include nine different standards for food grade packaging materials, including paper, glass, metal, and plastics like PET and PVC bottles. There are different communiqués published to set forth requirements of each type of food packaging material. For example, for plastic packaging material the regulations numbered 2005/31, 2005/33, 2005/34; for cellulose materials the regulation is communiqué 2001/39; for ceramics it is 2001/38. In September 2008, Turkish Food Codex's article 21 concerning glass containers was modified. Accordingly, the glass containers should have some space on top to accommodate pressure changes. Sizes and types of packaging used for foods are generally flexible, but there are some

restrictions. These regulations are available on the GDPC website.

Section IV. Food Additives Regulations:

The Turkish Food Codex lists maximum amounts of additives allowed in food items (positive list) as well as conditions under which additives cannot be used. For example, it is forbidden to use added sweeteners in infant formulas and baby foods (0-3 years). The food additive section of the codex is quite detailed and is drafted to conform to EU regulations. It refers to the FEMA (Flavor and Extract Manufacturers Association) and COE (Council of Europe) codes for additives, when applicable. Of concern to exporters of processed products is that all flavors (which may be proprietary) be specifically listed in the application for product registration. See Appendix III for a partial list of labeling requirements for imported food additives and flavorings. The most recent change concerning food additives was in May 2009 where purity value of food additive disodium phosphate was defined. The related communiqué can be found in Turkish at the following web address: <http://www.kkgm.gov.tr/TGK/Tebliğ/2002-28.html>.

Section V. Pesticides and Other Contaminants:

The Turkish Food Codex lists the maximum level of pesticides and veterinary medicines which are permitted in food items, and undergoes occasional updates. The list of permitted pesticides and veterinary medicines are covered in Addendum 14, 15, 16, and 17 of the Turkish Food Codex. While Addendum 14, 15, and 16 cover other contaminants, Addendum 17 covers regulations on Pesticides. Only Addendum 17 is available in the Protection and Control's website and it is only in Turkish.

A February 2009 announcement in the Official Gazette changed the maximum level of the pesticide cyfluthrin allowed in animal-based food products. The communiqué on "Maximum Residue Limits of Veterinary Medication in Animal Based Foods" can be found in Turkish at the following web address http://www.kkgm.gov.tr/TGK/Tebliğ/2002-30_son.html.

The Turkish Food Law maintains provisions for regulators to refer to the Codex Alimentarius or EU Directives if the pesticides or veterinary medicine products are not contained in the Turkish Food Codex.

Section VI. Other Regulations and Requirements:

Importers are responsible for registering each product. The process normally takes up to one week. Laboratory testing is required for all products.

The sample analysis costs at the public control laboratories are determined annually by a commission organized by the General Directorate, taking into consideration the analysis expenditures.

Sending samples: Requirements for product sample shipments are slightly different than for products intended for consumption. For the importation of samples, there is no pre-permission or control certificate required. Technically, there are no documentation requirements if the sample is for an exhibit or scientific research.

For commercial samples, the importer needs to fill out a special form from the Provincial Agricultural Directorate and provide a copy of the *pro forma* invoice (if it is free of charge, this is simply stated on the invoice). Once the Provincial Agricultural Directorate has that form, they will do a letter to customs to notify them to release the sample. Note - there is still no health certificate requirement.

Section VII. Other Specific Standards:

Some food products face special requirements. The production, storage, marketing and transportation of products listed below are determined by independent communiqués:

- Aromatized Wines (2006/28)
- Baby Food and Supplementary Baby Food (2007/50)
- Baby Formulas (2008/52) Continuation / Support Formulas (2008/53)
- Black tea(2008/42)
- Chewing gum(99/2).
- Chocolate and Chocolate Products(2003/23)

- Cocoa and cocoa products(2000/10)
- Fermented Milk (2009/25)
- Frozen Food(2002/7 &2004/46&2001/45)
- Fruit Juices and Similar products (2006/56)
- Gluten-Free Food(2003/33)
- Ice cream(2004/45)
- Jams marmalades jelly (2006/55)
- Lentils (2003/25)
- Non-alcoholic Drinks (2007/26)
- Pasta(2002/20)
- Rice(2001/10)
- Salt (2007/53)
- Sugar (2006/40)
- Sweeteners(2006/45)
- Vegetable Oils(2001/29)

Details can be found, in English, on the following website:

<http://www.kkgm.gov.tr/TFC/tfc.html>

Live Cattle and Meat: Turkey currently has a ban on all meat, beef, poultry and slaughter cattle imports. In July 2007, the United States and Turkey signed a protocol to permit the import of live female breeding cattle from the United States. A protocol for breeding bulls is being negotiated.

Poultry Products: Turkey allows imports of poultry products only for re-export. However, Turkey allows imports of pet foods which contains poultry products, but these products are subject to various restrictions due to Avian Influenza. For current regulations on importing pet foods, contact the FAS Office at agankara@fas.usda.gov

In order to track which products are restricted for which diseases in Turkey, one must go to the following website: www.kkgm.gov.tr/genel/birimfaal.html. On this page click on “Hayvan Hareketleri” and then click on: “Hayvan Hastalıkları Nedeniyle Yasak Konulan Ülkeler ve Yasaklanan Maddeler”. The list of all countries appears in the first column with the corresponding disease in the next column. The list is in alphabetical order and the United States comes first because in Turkish it is abbreviated as “ABD.” This is listed both in Turkish and in English.

Gelatin Capsules: MARA requirements for imports of gelatin capsules vary depending on whether they are empty or filled capsules and are restricted for BSE reasons. The only statement required for pure gelatin is “fit for human consumption.” Health certificates for gelatin capsules that are either filled or empty must have the following statements or together, two separate government issued health certificates must contain the following statements:

- Gelatin is sourced from either plant material or non-ruminant material (porcine meat is allowed);
- Materials are fit for human consumption. (Empty capsules can contain the statement, “Free for sale for human consumption” instead of the statement, “fit for human consumption”);
- Ruminant origin materials are free from BSE (defined as originating from countries that are BSE-free, such as Uruguay, Australia and New Zealand)

In addition to these statements, the end-product must be produced in a non-BSE State. Even if the material is imported, the certificate must state that the end product was “produced in X State” (any State that has not had a case of BSE)

Filled gelatin capsules have the same requirements as stated above for empty capsules. In addition, the certificate needs to list the contents of the capsules. Control certificates are required for empty and filled gelatin capsules but not for pure gelatin. Currently, gelatin is forbidden if it is produced from any bovine sources. It can only be produced using hides and skins in facilities approved by Turkish officials. At this time, only two companies (one in Spain and one in Slovenia) are approved.

Energy Drinks: According to the Official Gazette on July 04, 2006 ref. no.: 26309, the caffeine amount is limited to 150 mg/L in energy drinks. The following ingredient have maximum levels:

-Inositol	100 mg/L
-Glucoronolactone	20 mg/L
-Taurine	800 mg/L

Also, health certificates for energy drinks must contain the phrase “product is free from harmful substances and fit for human consumption.” This can be problematic, as FDA will not usually issue a certificate with this wording. In some instances, this problem can be overcome by getting a certificate of free sale from a government agency at the state or local level.

Section VIII. Copyright and/or Trademark Laws:

Companies must apply to the Turkish Patent and Trademark Institute for trademark registration. A separate application is required for each brand name. After the initial inspection and check, the trademark is announced in the Official Trademark Gazette for three months. If there are no objections during this period, the trademark can be registered. The process takes about four months and currently costs about \$310.

Section IX. Import Procedures:

Import Regulations

Imports of food products into Turkey are allowed only if they conform to Turkey’s Food Codex Regulations. Turkey is harmonizing all of its food import regulations with those of the European Union via the Turkish Food Codex Regulation. If the product in question is not covered by the Turkish Food Codex, officials can reference the international Codex Alimentarius or relevant EU Directives on a case-by-case basis. Previously, there were domestic purchasing requirements for importing rice. These have been removed.

The Import Process

In order to import any foodstuff, an importer must first submit a written application to the relevant Provincial Agricultural Directorate Authority (PADA) (See Appendix I for PADA contacts. Products that do not need a control certificate are listed in Annex-IVB of Communiqué No. 2003/31, which is posted online, in English, at http://www.kkgm.gov.tr/regulation/com/Com_Approval.html). No products can be imported until the PADA issues a control certificate, which, as mentioned above, works as an import license or permit. The application package depends on the type of product, which is outlined in Turkish on the GDPC website (www.kkgm.gov.tr). For example, to import processed products, the application must include:

1. A completed import license form obtainable from the website above;
2. A *pro forma* Invoice;
3. An Analysis Report from a government agency or on the exporting company’s letterhead, providing physical, chemical, microbiological and heavy metal specifications on the product imported. Frozen seafood is exempted from this requirement.
4. For bulk or livestock products, a sanitary or phytosanitary certificate from the government food inspection agency of the country of origin stating that the product meets the requirements of the importing country. For consumer-ready products, a “Certificate of Free Sale” indicating that the product was produced in accordance with local laws and regulations and is fit for human consumption and is freely marketed in the country of origin; This can be problematic, as FDA will not usually issue a certificate with this exact wording. In some instances, this problem can be overcome by getting a certificate of free sale from a government agency at the state or local level.
5. A sample of the Turkish label for the product.
6. For alcoholic products, a “distribution certificate” provided by the producer’s company to the importer and/or distributor indicating that the Turkish company is authorized to market and deliver the product in Turkey;
7. For “special” foods such as diet foods, foods for diabetics, vitamins, baby foods, etc. the importer must provide a written declaration that the product will not be advertised in such a way as to mislead the consumer.

The importer will normally receive written approval along with an approved control certificate from the Provincial Agricultural Directorate Authority within one or two weeks.

Detailed information about certificates can be found in FAS GAIN report TU8044, which is posted on the FAS website, www.fas.usda.gov.

Customs Inspection and Documentation

Upon entry of the product at Customs, the importer should be prepared to present the approved control certificate as well as other normal import documentation such as the bill of lading, original invoice and certificate of origin. In addition, the importer should be prepared to present Customs with the exporting company's analysis report for physical, chemical, microbiological and heavy metal content, and a certificate from the official food inspection agency of the country of origin stating that the product meets the quarantine requirements of the importing country.

Turkish Ministry of Agriculture and Rural Affairs (MARA) officials take samples of the imported product to government laboratories for physical, chemical and microbiological analysis and confirm it matches the information supplied from the exporting country. Import of the foodstuff is allowed if the results of the analysis are found to be acceptable and consistent with Turkish regulations, and the imports have been approved by MARA. Results of the analysis are normally received within a few working days.

In addition, if the foodstuff is a bulk or semi-processed commodity, it is checked by plant quarantine specialists or veterinarians for consistency with the Plant Quarantine Law (Law No: 6968) and Animal Health Law (Law No: 3285).

Appendix I. Government Regulatory Agency Contacts:

Dr. Muzaffer Aydemir, General Director
General Directorate of Protection and Control
Ministry of Agriculture and Rural Affairs
Koruma ve Kontrol Genel Mudurlugu
Akay Cad. No: 3, Ankara, Turkey
Phone: (312) 417-4176 (PBX) Fax: (90 312) 418-6318

Dr. Ahmet Aslan, Acting Deputy General Director
The Food Control Division
General Directorate of Protection and Control
Ministry of Agriculture and Rural Affairs
Koruma ve Kontrol Genel Mudurlugu
Akay Cad. No: 3 Ankara, Turkey
Phone: (90-312) 418 14 68 ext: 1081
Fax: (90-312) 344 68 72

There are 20 Provincial Agricultural Directorate Authorities, each of which has the first-line regulatory authority to issue control certificates for specific products. They are intended to be the primary point of contact for importers to submit their import applications. The complete list can be found on the internet at: <http://www.kkgm.gov.tr/genel/linkler.html>.

The Main Provincial Directorate Authorities are:

Ahmet Kavak
Istanbul Provincial Director
Provincial Agricultural Directorate-Istanbul
Tarim Il Mudurlugu
Bagdat Cad. No.333, Kadikoy
Istanbul, Turkey
Phone: (90-216) 467 57 34
Fax: (90-216) 369 81 51

Cezmi Guzel
Izmir Provincial Director
Izmir Tarim Il Mudurlugu
Universite Cad. No: 47 Bornova, Izmir, Turkey
Phone: (90-232) 462 60 33

Fax: (90-232) 462 24 93

Hasan Huseyin Olug
Mersin Provincial Director
Mersin Tarim Il Mudurlugu
Gazi Mah. Mersin, Turkey
Phone: (90-324) 326 40 13
Fax: (90-324) 326 40 12

There are 40 provincial food control laboratories, the three largest being:

- 1) Ankara Provincial Food Control Laboratory Directorate Ankara, Turkey
Phone: (90 312) 315-0089 or 315-8709 Fax: (90 312) 315 7934
- 2) Istanbul Provincial Food Control Laboratory Directorate Istanbul, Turkey
Phone: (90 212) 663-3961 or 663-3959 Fax: (90 212) 663-4296
- 3) Izmir Provincial Food Control Laboratory Directorate Izmir, Turkey
Phone: (90 232) 435-1481 or 435-6637
Fax: (90 232)-462 4197

Turkish Patent Institute
Hipodrom Caddesi No:115 (06330) Yenimahalle / ANKARA
Phone: (90 312) 303 10 00 Fax: (90 312) 303 11 73

Competition Authority (Mr. Fevzi Ozkan-Food Issues)
B-3 Blok, Bilkent Plaza
Ankara, Turkey
Phone: (312) 291 44 44 Fax (90 312) 266-7920

Appendix II. Other Import Specialist Contacts:

U.S. exporters are advised to contact the FAS offices in Ankara or Istanbul for additional information and/or a list of private sector firms which can provide assistance with customs clearance and import regulation issues. In most cases, the importing company or agent should be familiar with (and ultimately responsible for) existing regulations.

Foreign Agricultural Service Offices in Turkey

American Embassy
110 Ataturk Blvd.
Kavaklidere, Ankara
Tel: +90-312-455 55 55
Fax: +90-312-467 00 56
Email: agankara@fas.usda.gov

American Consulate, Istanbul
Kaplicalar Mevki Sokak
Istinye, 334460 Istanbul
Tel: +90-212-335-9000
Fax: +90-212-335-9077
Email: agistanbul@fas.usda.gov